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Summary of Foodborne Illness Risk Factors

Any violations relating to these topics may warrant a conditionally satisfactory rating during an inspection.

Management

- A person in charge is required during all hours of operation.
- PIC must be knowledgeable of food safety principles related to the operation.
- As of January 2010, at least one PIC must be a certified food protection manager in Risk Type 3 Establishments.
- In the event of an emergency, PIC is responsible for taking the necessary remedial action and contacting the Health Dept. Emergencies would include fire, flood, sewage backup, onset of a foodborne illness outbreak, misuse of poisonous or toxic chemicals and extended interruption of electrical or water service.

Employee Health & Hygiene

- Employees whose duties involve contact with food or food contact surfaces must be relieved of those duties if they are affected with a communicable disease or showing any of the following symptoms: boils, infected wounds, sores, acute respiratory infection, jaundice, sore throat with fever, nausea, vomiting, diarrhea or discharges from eyes, nose or mouth due to persistent sneezing, coughing or runny nose. It is the responsibility of the person in charge to relieve an employee of those duties described above and advise them to seek medical attention if any of the above symptoms are confirmed or suspected.
- Food employees' hands must be washed immediately prior to engaging in food prep activities and at any other time in which they may have become contaminated. (Coughing/sneezing, using the restroom, smoking, between working with raw food and ready-to-eat food, prior to donning gloves, etc.)
- Proper hand washing shall last for 20 seconds and include 10 seconds of vigorous lather. Warm water, hand soap and paper towels (or hot-air dryer) must be available at all hand washing sinks.
- Bare hand contact with ready-to-eat foods is prohibited. Gloves, deli tissue, tongs and wax paper sheets may be utilized to prevent bare hand contact by employees.
- All employees shall wear hair restraints (i.e. hats, hairnets, etc.) to prevent hair from contacting exposed food, clean equipment, utensils, linens, unwrapped single-service items, etc.

Gloves

- If gloves are used, care must be taken to use them properly. Just as hands become contaminated, gloves must be changed often enough to prevent cross-contamination.
- Remember:
 1. Wash hands prior to donning gloves.
 2. Change gloves when they become soiled or torn. Gloves must also be changed when switching from working with raw foods to ready-to-eat foods.

3. Hands must be washed prior to putting on a new pair of gloves to avoid contamination of clean gloves.

Food Source

- All foods must be obtained from approved sources.
 - No home-prepared foods may be served in a retail food establishment.
This requirement includes temporary food events.
- Records must be available for review upon request.
- Refrigerated, potentially hazardous food must be received at 41 deg F or below. (Except: milk, eggs, shellfish may be received at 45 deg F or below.)
- Frozen food that is labeled frozen and shipped frozen shall be received frozen.

Food Protected from Contamination

- Raw meats and raw eggs must be separated from ready-to-eat foods during storage, preparation, holding and display.
 - Different types of raw animal foods (beef, fish, lamb, pork, poultry) must also be separated from each other during storage and preparation to prevent cross-contamination.
- Employees may only eat and drink in designated areas where contamination of exposed food, clean equipment, utensils and unwrapped single-service items cannot result.
- Equipment used in contact with raw foods must be cleaned and sanitized before use with ready-to-eat foods.

Cleaning and Sanitizing

- After being cleaned, equipment food contact surfaces shall be sanitized in one of the following ways:
 - Manual sanitizing – requires use of a 3-compartment sink to wash, rinse and sanitize.
 - Equipment must be washed in a detergent solution measuring at least 110 deg F or temperature specified in manufacturer's instructions for use.
 - After washing, equipment must be rinsed of cleaning agent before sanitizing.
 - A chemical sanitizer must be utilized in the 3rd compartment to ensure that microorganisms are reduced to a safe level. Acceptable sanitizers include chlorine, quaternary ammonia or iodine solutions.
 - A chemical test kit must be available to provide the proper concentration of chemical necessary for sanitization.
 - Mechanical sanitizing – utilizes a dish washer for sanitizing through hot water or chemical means.
 - Hot water sanitizing machines must be operated so that a utensil surface temperature of 160 deg F is achieved.
 - The minimum temperatures of the wash and rinse cycles must be in accordance with the manufacturer's data plate.
 - Chemical sanitizing machines must dispense the proper amount of chemical sanitizer during the rinse cycle.
 - The wash temperature in chemical sanitizing dishwasher must be at least 120 deg F.
 - Proper chemical test kit must be provided and used to monitor the concentration of sanitizer.

- Equipment used in contact with potentially hazardous foods must be cleaned and sanitized at least every 4 hours.

Time/ Temperature Control for Potentially Hazardous Foods

(*Appropriate stem thermometers are necessary for monitoring proper food temperatures)

- Safe cooking Temperatures (Internal temperatures for raw foods for 15 seconds)
 - 145 deg F – Fish, pork, meat, commercially raised game animals
 - 155 deg F – Shell eggs, ratites and injected meats, and comminuted fish, meat or game animals (Comminuted food is chopped, flaked, ground or minced. Ex- ground beef)
 - 165 deg F – poultry, stuffed fish, stuffed meat, stuffed poultry, stuffed ratites, stuffed pasta, or stuffing containing fish, meat, poultry or ratites.
 - Foods may be served raw or undercooked in response to a consumer order and for immediate service.
- Raw animal foods cooked in a microwave oven shall be heated to a temperature of at least 165 deg F in all parts of the food. The food must remain covered for two minutes after cooking to obtain temperature equilibrium.
- Pasteurized shell eggs or egg products must be substituted for raw shell eggs in recipes that are not cooked to safe temperatures. Such foods include Caesar salad dressing, tiramisu, hollandaise and Béarnaise sauce, mayonnaise, meringue, and eggnog.
- Potentially hazardous foods stored in cold holding or hot holding units must maintain the following temperatures:
 - Cold holding – 41 deg F or below.
 - Hot holding – 135 deg F or above.
- Cooling requirements for potentially hazardous foods include the following:
 - Cooked food must be cooled from 135 deg F to 70 deg F within 2 hours, and then cooled from 70 deg F to 41 deg F within 4 hours. Total cool down time not to exceed 6 hours.
 - Potentially hazardous foods prepared from ingredients at room temperature must be cooled to 41 deg F within 4 hours.
- Reheating requirements for potentially hazardous foods are as follows:
 - Food that was previously cooked and cooled must be rapidly reheated to an internal temperature of 165 deg F for 15 seconds within 2 hours.
 - Ready-to-eat food taken from a commercially processed, hermetically sealed container must be reheated to at least 135 deg F for hot holding.

I attest that this information was explained to me by the Environmental Health Specialist named below during the floor plan review meeting. I understand that it is a summary of foodborne illness risk factors. I acknowledge that, as a person in charge, it is my responsibility to become familiar with the requirements set forth in NJAC 8:24.

Signature of Facility Representative

Date

Signature of REHS

Date